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The Soup Nazi'sŽ Crab Bisque

4 pounds snow crab clusters (legs) 4
quarts water (16 cups)

1 small onion, chopped

1 1/2 stalks celery, chopped

2 cloves garlic, quartered

2 potatoes, peeled and chopped 1/4 cup
fresh chopped Italian parsley 2
teaspoons mustard seed

**1 tablespoon chopped
pimento**

**1/2 teaspoon coarse ground pepper 2
bay leaves**

1/3 cup tomato sauce

2 tablespoons half and half

1/4 cup unsalted butter

1/4 teaspoon thyme

1/8 teaspoon basil

1/8 teaspoon marjoram

1. Remove all the crab meat from the shells and set it aside.

2. Put half of the shells into a large pot

with 4 quarts of water over high heat. Add onion 1 stalk of chopped celery, and garlic, then bring mixture to a boil. Continue to boil for 1 hour, stirring occasionally (The white part of the shells will start to become transparent), then strain stock. Discard the shells, onion, celery and garlic, keeping only the stock.

3. Measure 3 quarts (12 cups) of the stock into a large sauce pan or cooking pot. If you don't have enough stock, add enough water to make 3 quarts.

4. Add potatoes, bring mixture to a boil, then add 1/2 of the crab and the remaining ingredients to the pot and

bring it back to boiling. Reduce heat and simmer for 4 hours, uncovered until it reduces by about half and starts to thicken. Add the remaining crab and simmer for another hour until the soup is very thick.

Makes 4-6 servings.